

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	30	5/22/16		CHAMPLO'S CATERING SERVICES	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	5:40am	9:34am	CHAMPLO, CARMEN Q.	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				150002911		257 JESUS QUINONEZ RD MERIDZO	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
CATERING				10	8288370	4	3
				No. of Repeat Risk Factor/Intervention Violations			
				1			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performance duties			6
Employee Health						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34	✓		Food properly labeled; original container			1
Prevention of Food Contamination						
35	✓		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49	✓		Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	✓		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date
Carmen Q. Champlo	5/22/16
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
KATHLENE DUEÑAS	Follow-up Date
	6/1/16

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ESTABLISHMENT NAME CHAMPACO'S CATERING SERVICE		LOCATION (Address) 257 QUINENE ROAD, MERIZO	
INSPECTION DATE 5/22/16	SANITARY PERMIT NO. 150002911	PERMIT HOLDER CHAMPACO, CARMEN Q.	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
COOKED EGGS	160.7	EGG (COLD HOLDING) #6-SHELLED	62.2
COOKED WHITE RICE	183.6	EGG (COLD HOLDING) #7-SHELLED	69.0
(HOT-HOLDING) HAM	130.0		
(HOT-HOLDING) HAM #2	145.0		
RAW EGGS	79.9		
EGG (COLD HOLDING) -SHELLED	78.2		
EGG (COLD HOLDING) #2-SHELLED	67.1		
EGG (COLD HOLDING) #3-SHELLED	65.5		
EGG (COLD HOLDING) #4-SHELLED	67.0		
EGG (COLD HOLDING) #5-SHELLED	65.9		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY. THE PREVIOUS INSPECTION WAS CONDUCTED ON 4/5/16 (9/A). PREVIOUS VIOLATION NUMBERS 35 AND 52 WERE CORRECTED, HOWEVER, NUMBER 2 (NO EMPLOYEE HEALTH POLICY STILL EXIST AND IS CONSIDERED A REPEAT VIOLATION. THE FOLLOWING VIOLATIONS WERE OBSERVED TODAY:	
#1	THE PERSON IN CHARGE DOES NOT DEMONSTRATE KNOWLEDGE OF FOOD SAFETY PRACTICES. THE PERSON IN CHARGE SHALL OBTAIN TRAINING ON FOOD SAFETY AND/OR OBTAIN A MANAGER'S CERTIFICATION FROM A RECOGNIZED INSTITUTION IN ORDER TO DEMONSTRATE HIS/HER ABILITY TO PERFORM FOOD SAFETY PRACTICES.	6/1/16
#2	NO EMPLOYEE HEALTH POLICY IN PLACE (REPEAT VIOLATION) AN EMPLOYEE HEALTH POLICY SHALL BE IMPLEMENTED TO ENSURE SICK EMPLOYEES ARE RESTRICTED/EXCLUDED FROM WORKING TO PREVENT ANY CONTAMINATION FROM OCCURRING.	6/1/16

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) <i>Carmen Quintana</i>	Date: 5/22/16
DEH Inspector (Print and Sign) <i>D. DOMINGUEZ</i>	Date: 5/22/16

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ESTABLISHMENT NAME CHAMPACO'S CATERING SERVICE		LOCATION (Address) 257 QUINENE ROAD, MERIZO	
INSPECTION DATE 5/22/16	SANITARY PERMIT NO. 150002911	PERMIT HOLDER CHAMPACO, CARMEN Q	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#13	<p>REMOVED CASES OF RAW SHELLLED EGGS WERE STORED IN AN UNAPPROVED FACILITY. THE EGGS WERE STORED DIRECTLY ON THE FLOOR NEXT TO A BED.</p> <p>ALL FOOD SHALL BE PROTECTED DURING PREPARATION AND STORAGE IN ORDER TO PREVENT ^{CROSS} CONTAMINATION.</p>	6/1/16
#19 (COS)	<p>COOKED HAM DID NOT MEET HOT HOLDING REQUIREMENT AND ^(SEE TEMPERATURE LOG) (COS)</p> <p>SHALL MAINTAIN HOT HOLDING TEMPERATURE OF 140°F OR ABOVE IN ORDER TO PREVENT THE GROWTH OF BACTERIA.</p> <p>THE HAM WAS REHEATED AND WAS CORRECTED ON THE SPOT.</p>	
#20	<p>SIX CASES OF RAW SHELLLED EGGS THAT WERE STORED IN AN UNAPPROVED FACILITY WAS NOT MEETING COLD HOLDING TEMPERATURE (SEE TEMPERATURE LOG). ALL SIX CASES WERE DELIVERED ON MAY 21, 2016 AT 1:00PM AND WERE DIRECTLY STORED IN AN UNAPPROVED AIR CONDITIONED BED ROOM.</p> <p>ONE CASE WAS PREPARED AND COOKED DURING INSPECTION.</p> <p>ALL COLD HOLDING (RAW) AND COOKED EGGS WERE DISCARDED IN THE FACILITY'S GARBAGE RECEPTACLE.</p> <p>ALL FOOD HELD IN COLD HOLDING SHALL BE AT 41°F OR BELOW IN ORDER TO PREVENT THE GROWTH OF BACTERIA.</p>	6/1/16
#34	<p>BULK WHITE POWDERED SUBSTANCE STORED IN A PLASTIC CONTAINER. AS PER THE PERSON IN CHARGE, THE SUBSTANCE IS FLOUR.</p> <p>ALL ^{FOOD} REMOVED FROM ITS ORIGINAL CONTAINER AND PLACED IN ANOTHER CONTAINER SHALL BE PROPERLY LABELED IN ORDER FOR EMPLOYEES TO PROPERLY IDENTIFY THE FOOD ITEM USED.</p>	6/21/16

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction

Inspector (Print and Sign)
G. Chavira
and Sign

DR. DOMINGUEZ, D. DOMINGUEZ, EPH I

Date: **5/22/16**

Date: **5/22/16**

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ESTABLISHMENT NAME CHAMPACO'S CATERING SERVICES		LOCATION (Address) MERIZO	
INSPECTION DATE 5/22/16	SANITARY PERMIT NO. 150082911	PERMIT HOLDER CHAMPACO, CARMEN Q.	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#39	NO SCREEN ON MALE RESTROOM WINDOW AND OUTER OPENING ON RESTROOM CEILING. ALSO, NO SELF-CLOSING DEVICE ON DOOR. ALL OUTER OPENINGS SHALL BE PROTECTED IN ORDER TO PREVENT PESTS FROM ENTERING	6/21/16
#49	WASTEWATER IMPROPERLY DISPOSED WHEN CLEANING AND FLUSHING THE KITCHEN FLOOR, WASTEWATER DIRECTLY DRAINS TO THE GRASS AREA. THE FLOOR DRAIN SHALL BE PROPERLY CONNECTED TO AN APPROVED SEWER SYSTEM.	6/21/16
#52	OBSERVED SEVERAL OLD EQUIPMENT, PERSONAL ITEMS, AND UNNECESSARY ITEMS STORED BEHIND FACILITY AND NEXT TO THE RESTROOMS. ALL UNNECESSARY ITEMS AND OLD EQUIPMENT NOT BEING USED SHALL BE REMOVED AND PROPERLY DISPOSED OF IN ORDER TO PREVENT HARBORAGE OF RODENTS AND OTHER PESTS. BRIEFED PERSON IN CHARGE CARMEN CHAMPACO ON THE ABOVE VIOLATIONS. REMOVED "A" PLACARD NO. 02170 AND POSTED "C" PLACARD NO. 01158.	6/21/16
NOTE:	PERSON IN CHARGE SHALL SEEK ADVISEMENT FOR THE EXTENSION OF THE ESTABLISHMENT FROM THE DEPARTMENT AND OBTAIN A SANITARY PERMIT FOR THE EXTENSION.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) Carmen Champaço, CQ Champaço	Date: 5/22/16
DEH Inspector (Print and Sign) KATHERINE BUEVENS, EPHO I	Date: 5/22/16



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

GOVERNMENT OF GUAM
P. O. BOX 2816
HAGATNA, GUAM 96932



Date: 5/22/14

CHAMPACO'S CATERING SERVICES

Name of Establishment

As a result of this inspection, your establishment received a:

☒ **LETTER OF WARNING**

30/C

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) Government of Guam working days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☐ **NOTICE OF CLOSURE**

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you should provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) Government of Guam working days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7215 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

for JAMES W. GILLAN
Director

Issued By: KATHERINE DUENAS, EPHOI
Name of Inspector

DWANE DOMINGUEZ, EPHOI

Received By: Carman G. Champaco
Establishment Representative